



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
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FOOD ESTABLISHMENT INSPECTION FORM

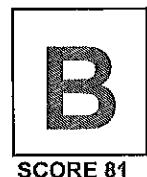
FACILITY NAME Pho Shack Noodles & Grill, LLC						DATE 11/20/2019	TIME IN 3:00 PM	TIME OUT 4:45 PM
ADDRESS 23715 Sunnymead Blvd Ste #B, Moreno Valley, CA 92553						FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Thuy Nguyen						EMAIL kevin.tori8899@yahoo.com	Major Violations 2	
PERMIT # PRO073263	EXPIRATION DATE 06/30/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)243-6837	FE 2620	DISTRICT 0001	INSPECTOR NAME Jose Chavez	Points Deducted 19

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances, and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020



SCORE 81

In = In compliance

+ COS = Corrected on-site

N/O = Not observed

N/A = Not applicable

OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/A	1. Food safety certification			<input type="radio"/> 2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, fasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used properly	<input type="radio"/> 4	2	
In		6. Adequate handwashing facilities supplied and accessible		<input type="radio"/> 2	
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O N/A	7. Proper hot and cold holding temperatures	<input type="radio"/> 4	2	
In	N/O <input type="radio"/> N/A	8. Time as a public health control; procedures and records	<input type="radio"/> 4	2	
In	<input type="radio"/> N/A	9. Proper cooling methods	<input type="radio"/> 4	2	
In	N/O N/A	10. Proper cooking time and temperature	<input type="radio"/> 4	2	
In	N/O N/A	11. Proper reheating procedures for hot holding	<input type="radio"/> 4		
PROTECTION FROM CONTAMINATION					
In	N/O N/A	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input type="radio"/> In		15. Food obtained from approved sources			4 2
In	N/O <input type="radio"/> N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O <input type="radio"/> N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
In	<input type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In	<input type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	<input type="radio"/> N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
In		21. Hot and cold water available		4	2
Water Temperature °F					
LIQUID WASTE DISPOSAL					
<input type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	2
<input type="radio"/> In	N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		<input type="radio"/> 2
26. Personal cleanliness and hair restraints		<input type="radio"/> 1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		<input type="radio"/> 1
28. Food separated and protected from contamination	<input type="radio"/> 2	
29. Washing fruits and vegetables		<input type="radio"/> 1
30. Toxic substances properly identified, stored, used	<input type="radio"/> 1	
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		<input type="radio"/> 1
32. Consumer self-service		<input type="radio"/> 1
33. Food properly labeled; honestly presented; menu labeling		<input type="radio"/> 1

EQUIPMENT / UTENSILS / LINENS			OUT
34. Utensils and equipment approved, good repair		1	
35. Warewashing: installed, maintained, proper use, test materials		1	
36. Equipment / utensils: installed, clean, adequate capacity	<input type="radio"/> 1		
37. Equipment, utensils, and linens: storage and use		1	
38. Adequate ventilation and lighting; designated areas, use		1	
39. Thermometers provided and accurate		1	
40. Wiping cloths: properly used and stored	<input type="radio"/> 1		
PHYSICAL FACILITIES			
41. Plumbing: properly installed, good repair	<input type="radio"/> 1		
42. Refuse properly disposed; facilities maintained		1	
43. Toilet facilities: properly constructed, supplied, cleaned		1	
44. Premises: personal item storage and cleaning item storage	<input type="radio"/> 1		

PERMANENT FOOD FACILITIES			OUT
45. Floors, walls, ceilings: good repair / fully enclosed			1
46. Floors, walls, and ceilings: clean			1
47. No unapproved private homes / living or sleeping quarters			1
SIGNS / REQUIREMENTS			
48. Last inspection report available			
49. Food Handler certifications available, current, and complete		<input type="radio"/> 1	
50. Grade card and signs posted, visible			
COMPLIANCE AND ENFORCEMENT			
51. Plans approved / submitted			
52. Permit available / current			
53. Permit suspended / revoked			
54. Voluntary condemnation			
55. Impound			



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NAME 10 Shack Noodles & Grill, LLC	DATE 11/20/2019	PERMIT # PR0073263
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1. FOOD SAFETY CERTIFICATION

POINTS
2

Inspector Comments: Facility is operating with an expired food manager certification. Certification expired on March 2019
Obtain a manager certification immediately.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

CRITICAL

POINTS
4

Inspector Comments: Employees are to follow proper hand washing at all times. Observed all cooks working on multiple tasks and not washing their hands in between such tasks. Train all employees to wash their hands after every task in an approved manner.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Hand sinks are to be available, fully functional and fully supplied at all times to ensure employees wash their hands properly. Observed main hand sink with no hot water provided. Hot water was shut off to this sink during inspection. Hot water was provided to the sink during inspection

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

CRITICAL

POINTS
4

Inspector Comments: Potentially hazardous foods at salad bars and self-service lines shall be held at or below 45°F or at or above 135°F. Observed the following out of temperature:
-Big pot of raw beef ribs holding at 58F--> Relocated
-A bucket of rice noodles sitting at room temperature holding at 71F--> Voluntarily discarded.
-A container full of cooked chicken in warmer unit holding at 118F--> Voluntarily discarded.

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: Food protection:
-Discontinue using linens as liners on shelving
-Do not place vegetables in direct contact with linens/towels
-Cover all foods when in refrigerators

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS
1

Inspector Comments: Facility is in need of major cleaning. Clean entire facility by re-inspection date.

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: Store all soiled linenes in sanitizer buckets after every use. Observed several all around facility.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: Repair leak at back hand sink faucet.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: All personal drinks are to be maintained covered and stored in a manner to prevent contamination. Observed personal items all around facility on and next to retail foods. Assign one area for all personal items that it is away from retail foods.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. All cards provided during inspection were observed expired. Renew immediately.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)



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Overall Inspection Comments

Facility failed inspection. Score=81--> B
B posted. Do not remove or block to avoid citation
Office hearing is due prior to re-inspection. Office hearing will be held on Tuesday November 26th, 2019 at 8am at our Riverside location.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Person in Charge

11/20/2019

Jose Chavez

Environmental Health Specialist

11/20/2019